

SOCIAL AND OTHER INTERESTS OF WOMEN

Society

Mrs. H. E. Westervelt and her daughter, Miss Mildred Westervelt, were the charming hostesses Friday afternoon at a reception for 400 guests at their beautiful home on N. Lafayette st. In the receiving line with the hostesses were Mrs. C. A. Lippincott and Mrs. David Vaughn, jr. Assisting in entertaining and showing the guests the dining room were Mrs. H. A. Pershing, Mrs. Nelson L. Jones, Mrs. F. S. Badet, Mrs. Willis Bugbee, Mrs. W. E. Miller and Mrs. Edwin Nier. The Misses Florence Forster, Annabelle Lippincott, Margaret Haeske and Elinor Wolf presided at the tea table.

The house was beautifully arranged for the occasion with palms, ferns and cut flowers. In the reception hall empire baskets of red roses were used effectively, while the fire place in the living room was banked with palms and ferns interspersed with white roses and clusters of narcissi. An exquisite mound of Aaron Ward roses and lilies of the valley centered the handsomely appointed tea table and all through the upper rooms Killarney roses were employed. A program of harp selections was played throughout the afternoon by Irvin Dolk, stationed on a balcony above the reception hall.

Mrs. Westervelt wore a becoming gown of black charmeuse with touches of bronze satin and gold lace and a corsage of valley lilies. Miss Westervelt wore a stunning creation of pale pink satin with a draped overdress of pink chiffon and a wide skirt of electric blue. The sleeves and neck were finished with pearl pasmentry and a pearl ornament caught up the draped skirt. She carried pink roses and valley lilies.

Mrs. Jennie Thatcher Beach, known as one of the foremost church singers in Chicago, a teacher in the Cosmopolitan school of that city and well known in South Bend, will give a recital Saturday afternoon at the general meeting of the Progress club in the club rooms. She will be accompanied by Mrs. Anna Ward Marston of Valparaiso.

Mrs. Beach is known as a woman of charming presence with a finely cultured voice of marvelous sweetness and her recital is expected to be one of the most delightful events on the club program. Members of the club will be privileged to bring guests on this occasion for whom tickets may be procured at 115-119 W. Colfax av., or at the door Saturday afternoon.

The Woman's Literary club voted \$10 to the fund for the Children's dispensary at its meeting Thursday afternoon at the home of Mrs. E. P. Moore, 328 N. Michigan st. The topics for the afternoon were the Pima, Navajo and Apache Indians and Mrs. Milton B. Griffith led. The club will not meet again until Jan. 8.

In honor of her birthday anniversary, Miss Helen Jackson entertained 20 high school boys and girls Thursday evening at her home, 401 Cottage Grove av. The evening was spent with games and music and a light supper was served.

Two interesting papers and a delightful illustrative musical program were presented Thursday afternoon at the regular meeting of the music department of the Progress club. Miss Maude Heath read a paper on Mendelssohn's Symphonies and Mrs. Ryell T. Miller read one on "Mendelssohn and His Sister". Mrs. Carrie E. Meyer arranged the musical program which consisted of the following numbers: Vocal, "On the Wings of Song"; Mrs. Grace F. Davis and Mrs. J. G. Tompsett; piano duets, "Nocturne" and "Wedding March"; Misses Maude Mueller and Leona Quick; piano solo, march from "Capriccio"; Mrs. L. J. Montgomery. The next meeting will be Jan. 8 when the life of Franz will be the subject for study.

PERSONALS

Mrs. J. E. McFarland and daughter, Vivian, of Cleveland, O., are guests of Mrs. McFarland's parents, Mr. and Mrs. George E. Parker, 1811 S. Michigan st.



BY MRS. EMILY RIESENBERG.

Get good appetite wait upon digestion.—Shakespeare.

Those who favor the customs of old England will fancy cakes and puddings of a substantial order redolent with spices. One can picture the setting of an old English home, a blazing yule log on the ample hearth, a jug of mulled wine setting forth delicious odors and plates heaped high with generous sections of plum, pound or seed cakes. And an English dinner, when after a meal "fit for a king", the maid bears aloft the steaming plum pudding, a wreath of holly about its base and blue flames playing fitfully over its crest.

(Remember all measurements are level. Use a graded half-pint measuring cup and sift flour before measuring.)

English Seed Cake.

Ingredients—One-half cup butter, one cup granulated sugar, four eggs, two cups sifted pastry flour, two teaspoons baking powder, one-half cup cold water, one teaspoon lemon flavoring, one-half cup cleaned currants, one teaspoon cardamom and anise seed.

Method—Cream butter, add sugar lightly and beat until light, add well-beaten yolks, then add whipped whites now alternate water and flour, into which fruit and baking powder has been stirred; beat hard and bake in moderate heat.

To bake these rich cakes use heavy blocked tin cake moulds, preferably oblong; bake in moderate heat, long and steady, and if there is an inclination to burn place an asbestos mat under or over cake. When done a toothpick, if inserted, comes out clean. Remove cake after it is cooled, brush off all loose or dark particles, and do not ice the dark cake until it is to be used or icing will turn dark.

English Plum Cake.

Ingredients—One and one-half cups butter, three cups powder sugar, eight eggs, four cups sifted pastry flour, four teaspoons baking powder, one teaspoon each of ginger and mace, one teaspoon (each) cinnamon and cloves, two cups seeded raisins, two cups seedless raisins, one cup currants, two cups chopped almonds, three cups candied and dried fruit and two-thirds cup cold black coffee.

Method—For the candied and dried fruit take equal portions of dates, figs, candied pineapple and citron; cut into fine bits; cut the seeded raisins into halves; have currants and seedless raisins cleaned and dry cut nuts into fine shreds; now add spices to one cup flour and rub through fruit and nuts so they will be all well coated and separated; add baking powder to rest of flour, sift twice and set aside; beat butter until creamy; then add sugar gradually; beat until light; add the well-beaten yolks, always beating until well incorporated; next put in the candied fruit the liquid; then add the stiffly whipped whites and rest of flour.

English Plum Pudding.

Ingredients—Two cups dry, grated bread crumbs, two cups raisins and currants, one-half cup sugar, one-half cup syrup, one cup suet, one teaspoon salt, one teaspoon cinnamon, several gratings of nutmeg.

Method—Remove all skin and gristle from suet, chop finely and measure after it is prepared; add spices, fruit and sugar to bread; rub together to separate; then rub through suet; now add the syrup and stir until mixed. Place in greased pudding mould, filling mould two-thirds full.

cover and set in steamer and boil three hours without stopping. If water boils off have a tea kettle handy and add boiling water to lower vessel as needed.

This pudding is still better if made a while in advance, and re-steamed when needed, so a double quantity can be made in two or three moulds and heated when wanted.

Sea Foam Pudding Sauce.

Ingredients—One and one-half cups water, four tablespoons strained lemon juice, four tablespoons cornstarch, three-fourths cup sugar, one tablespoon butter, two eggs (separated).

Method—Dissolve starch in small portion of water, place rest of specified water in double boiler; when hot stir in the dissolved cornstarch and stir until it begins to thicken; beat sugar and lemon juice together and add beaten yolks separately and pour on some of the sauce gradually, return to boiler, then add stiffly whipped whites, take from stove and add two or three tablespoons of brandy (optional) or a few gratings of nutmeg; continue to beat with a revolving egg beater until smooth and slightly cooled. Serve hot in sauce boat.

Hard Sauce.

Ingredients—Two cups confectioners' sugar, one-half cup butter, hot water as needed, one teaspoon brandy (optional), three gratings of nutmeg.

Method—Cream butter and add sugar gradually; when too stiff to handle add the brandy, or, if preferred, a little flavoring extract; then add hot water, drop by drop, until the mass is quite soft and fluffy; pile in a mound on a fancy dish and set where it is cool to stiffen.

EGGSECUATION IS TOO GOOD

CHICAGO, Dec. 12.—Eggstreme excitement is eggstant in Chicago Friday over the eggstravagant announcement by the eggsecutive committee of the eggstravagant bakers and confectioners association that it will eggshbit a cake containing 500 eggs.

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The Ellsworth Store

Headquarters for Useful Gifts.

The Ellsworth Store

Buying Something for a Mister is so often a Perplexing Problem. Not so, though, in Our Men's Store—the Department is Full of Practical and Useful Gift Things the Men Folks will Like.

Shirts

A fine assortment of new Longfellow shirts in plait and negligee styles, also popular short plaited shirts. Made in rep, madras and fancy materials at \$1.50.

Madras shirts, negligee style, with laundered and soft cuffs; a regular \$1.50 shirt for 95c.

Silk shirts at \$3.95 and \$5.00.

Flannel shirts at \$1.50 and \$3.00.

Soft shirts with collars to match at 95c.

Sweater Coats

The Keller-Koat made only of selected, tested pure wool, carefully hand shaped and sewn throughout. The collar, fashioned and shaped by hand giving close neck fit, is generous in sweep and size lending distinctive style.

We have them in gray and red at \$7.50.

Jumbo weave Sweater coats in navy, maroon and gray, all wool at \$5.50. Heavy worsted sweater coats in gray, navy and maroon at \$2.95.

Christmas is Less Than Two Weeks Away.

The Ellsworth Store
"The Brightest Spot in Town"

Gift Choosing is Easy at this Helpful Store.

NOTICE OF ADMINISTRATION.

Notice is hereby given that the undersigned has been appointed by the clerk of the Circuit Court of St. Joseph county, State of Indiana, administratrix of the estate of Cassel E. McCoy, late of St. Joseph county, deceased.

Said estate is supposed to be solvent.

Emeline McCoy, Administratrix

Dec. 12, 1913.

NOTICE OF ADMINISTRATION.

Notice is hereby given that the undersigned has been appointed by the clerk of the Circuit Court of St. Joseph county, State of Indiana, executrix of the estate of William N. Schindler, late of St. Joseph county, deceased.

Said estate is supposed to be solvent.

Marie A. Schindler, executrix.

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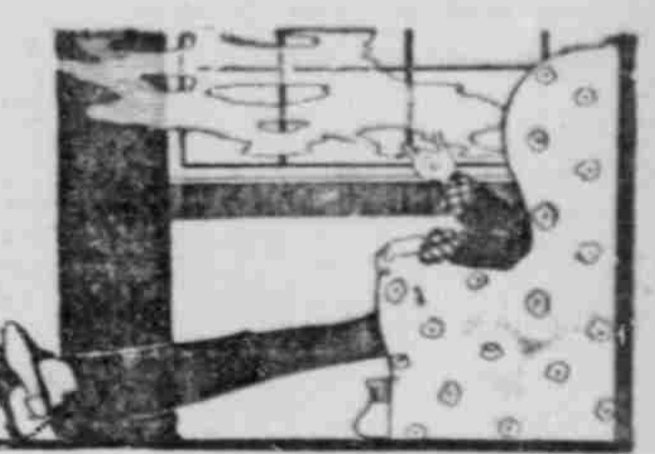
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Ties

New Silk Four-in-hand Ties, made with wide open end style in all colors and stripes:

Satin Ties

Silk Ties

Knit Ties

Velvet Ties

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Bow Ties

Tied Four-in-hand and Bow Ties, all in Christmas boxes—25c, 50c, and a few at \$1.00.

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Possess those extremely rare combinations—style, fit and service, which furnishes three of the many reasons for our phenomenal sale of this one make.

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Work Shops and floor—Elevator Service.

CLAUER'S

Fur Sale

On account of the continued moderate weather we find we are more heavily stocked with Furs than we like—We hope to effect a quick clearance by a sharp cut in price NOW instead of waiting as usual until Jan. 1st.

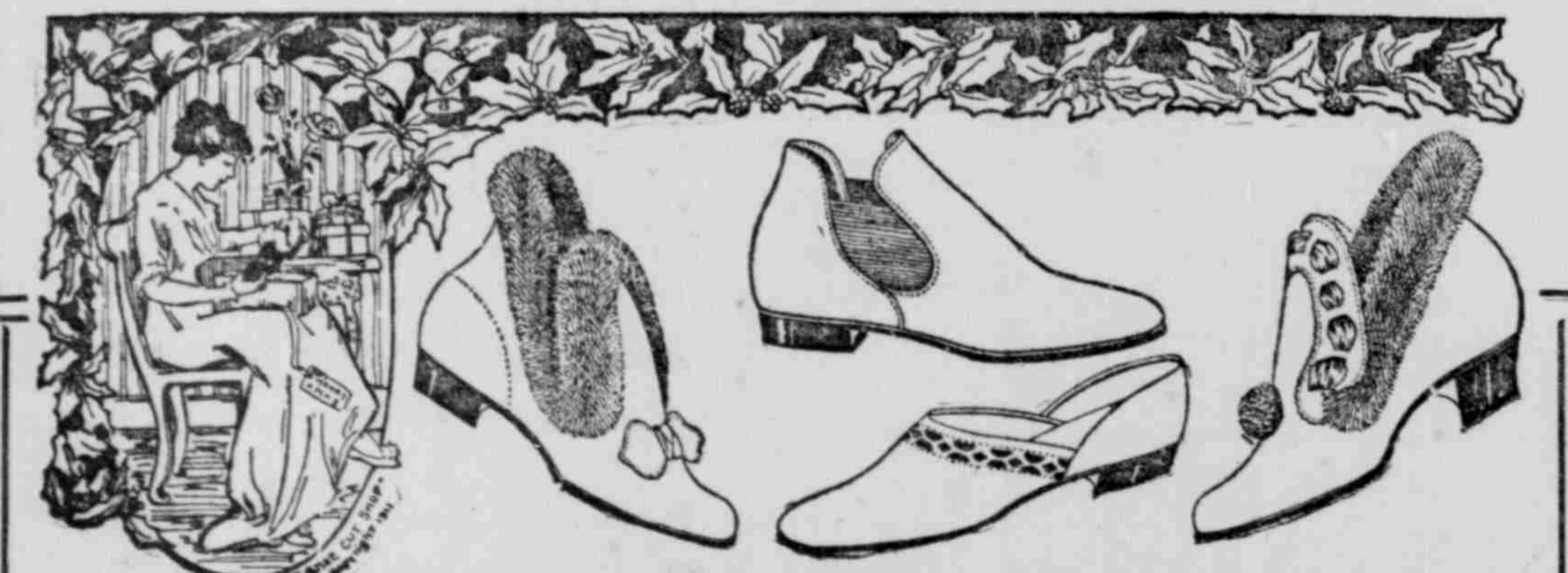
Notice the Values Listed

\$50.00 Pony Coat	\$31.50
\$125.00 Seal Coat	\$87.50
\$75.00 Pony Coat, Civet collar	\$50.00
\$25.00 Kit Coney Set	\$15.00
\$87.50 Sitka Wolf Set	\$50.00
\$75.00 Mink Set	\$50.00
\$115.00 Scotch Mole Set	\$75.00
\$65.00 Cross Fox Set	\$37.50
\$30.00 Natural Lynx Set	\$19.50
\$17.50 Black Opossum Set	\$11.00
\$30.00 Blue Wolf Set	\$22.50
\$90.00 Real Mink Set	\$65.00
\$27.50 Red Fox Set	\$19.50

Every Piece Guaranteed Perfect.

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Now, while we have a complete assortment of holiday footwear. There is nothing more acceptable than footwear and nothing to which there is so little expense attached.

WOMEN'S SLIPPERS.

Felt, with fur or ribbon trimming, all colors 98c
Black, blue and red Boudoir slippers \$1.23
The celebrated "E Z" Slipper, the best slipper made, only \$1.48
Bath Slippers, for Men, Women and Children 39c
Children's Slippers in all styles 39c to 98c

MEN'S SLIPPERS.

Black felt with hand turned soles 98c
Black and tan Everett and Opera styles, plain and fancy trimmed, hand turned soles, 73c to \$1.00
Black and tan Romeo slippers 98c

We will help you to choose useful gifts that please.

Open every evening beginning Monday.

UNION SHOE CO.